

# Party Nights Menu

PRICES VARY FROM £45-£55

AVAILABLE FRIDAYS AND SATURDAYS THROUGHOUT DECEMBER

## STARTERS

- (Vegan) Sliced galia melon with poached fruits and pomegranate syrup
- (Vegan) Butternut squash and coconut soup
- Smooth chicken liver pate with port reduction and toasted brioche (e, w, mi)
- Salad of pan-fried oyster mushrooms, marinated feta cheese and toasted pine nuts (n, mu, mi)
- (V) Truffle brie, roasted beetroots, black olive crostini (mi, mu, w)

## MAINS

- Traditional roast turkey with sage, onion and chestnut stuffing, chipolatas wrapped in bacon (n, e, w, mi)
- Gently roasted loin of free-range Tamworth pork glazed with maple syrup, sage sauce (mi)
- Pan fried fillet of sea bass with samphire and lemon butter sauce (mi, f)
- (Vegan) Braised aubergine filled with provencal vegetables and chickpea puree (so)
- Slowly braised blade of beef cooked in a rich red wine and mushroom sauce (mi)

## DESSERTS

- (V) Traditional Christmas pudding with brandy sauce (w, mi) Gluten Free or vegan option available
- Selection of cheeses, biscuits, grapes and chutney (w, mi)
- Milk chocolate and Baileys cheesecake with Baileys cream (mi, w, e)
- (Vegan) Individually caramelised apple and berry crumble with granola topping served with pouring cream or ice-cream (w, so)
- (V) Warm gingerbread cake, toffee sauce, biscoff ice-cream (mi, w, e)

**A discretionary 10% service charge will be added to all bills.**

Some of our menu items contain nuts and other allergens. Some menu items may also contain small fruit stones and fine bones. There is a small risk that tiny traces of these may be in any other dish or food served here. Please ask one of our team members for more information regarding allergens.



DOVECLIFF HALL  
COUNTRY HOUSE HOTEL